

Advanced Culinary Arts

Chefs 1, 2

Child Development

Culinary Arts

Early Childhood Education Internship

Family Health Issues

Family Relationships

Fashion and Interior Design

International Foods

Introduction to Family and Consumer Science Careers

Teaching Internship Elementary 1, 2

Career Internship Program

# ***Family & Consumer Sciences***

## Jason Hlavacs, Division Chair

TEL: SC (708) 579-7439, NC (708) 579-6381

FAX: (708) 579-6726

EMAIL: jhlavacs@lths.net

## Applied Arts Division Philosophy

The Applied Arts Division's mission is to develop students that are life-long learners through their engagement in the integration and application of multiple curricular areas. The Division offers diverse learning opportunities for all students and prepares students through its 3 departments to make life decisions in education, career, family, leisure, and life skills.

## Family and Consumer Sciences Department Philosophy

The Family and Consumer Sciences Department empowers individuals and families across their life spans to manage the challenges of living and working in a diverse, global society. The department's unique focus is on the family, work, and their interrelationships. The goal of Family and Consumer Sciences is to prepare students to become life-long learners. Family and Consumer Sciences has developed curricula that provide opportunities to assist students in making life decisions, and developing career, post-secondary, family, leisure, and life skills, such as

- strengthening the well-being of individuals and families;
- becoming responsible citizens and leaders in diverse settings;
- promoting optimal nutrition and wellness;
- managing resources;
- balancing personal, home, family, and work lives;
- functioning as providers and consumers of goods and services;
- appreciating human worth and accepting responsibility for one's actions (individually or collaboratively); and
- finding success in both family and work.

### Programs

Child Development  
Family Relations



### South Campus 9-10

Child Development

### North Campus 11-12

Child Development  
Early Childhood Education Internship  
Teaching Internship Elementary 1, 2  
Family Relationships  
Family Health Issues

Culinary Arts  
Nutrition



Culinary Arts  
Advanced Culinary Arts

Culinary Arts  
Advanced Culinary Arts  
International Foods  
Chefs

Design



Fashion and Interior Design

Life & Career  
Development



Intro to Family & Consumer  
Science Careers

Career & Community Partnerships I, II

### Suggested Course/Career Sequencing (please read descriptions for content and prerequisites)

**Child Development/Family** - Intro to Family & Consumer Science Careers - Child Development - Family Relationships - Family Health Issues - Early Childhood Education Internship - Teaching Internship Elementary 1 & 2

**Culinary Arts/Nutrition** - Intro to Family & Consumer Science Careers - Culinary Arts - Advanced Culinary Arts - International Foods - Chefs

**Design** - Intro to Family & Consumer Science Careers - Fashion & Interior Design

**Life & Career Development** - Intro to Family & Consumer Science Careers - Career & Community Partnerships I & II

**TCD Connections** - Culinary, Pastry Arts & Hotel Management - Early Childhood Education & Care -

Certified Nurses Assistant - Medical & Health Care Careers

# Family and Consumer Sciences Department Standards

*The Family and Consumer Sciences Department has established standards based on information from national and state professional organizations in the fields of sociology, family practices, foods and nutrition, consumerism, fashion and design, science, mathematics, and technology. Nine general standards were established as a result of the review of literature. Each general standard is supported by specific student learning standards, which are available upon request. Additionally, specific course standards have been developed that support the general standards, and these are distributed to students at the beginning of each semester or annual course.*

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## **Students within Family and Consumer Sciences will be able to....**

1. Develop skills and strategies to explore career paths in family and consumer sciences.
2. Select and use appropriate technological instruments and formulas to solve problems, interpret results, and communicate findings.
3. Recognize and demonstrate effective verbal and non-verbal communication skills.
4. Develop and apply strategies to manage conflict and stress in individual and team situations.
5. Analyze the internal and external factors that influence individual and family wellness throughout their life spans.
6. Encourage opportunities to develop expertise, experience and emotional intelligence for transferable employability skills in relation to individual, family, career, and community roles and responsibilities.
7. Promote optimal growth and development of self, family members, and others throughout their life spans.
8. Evaluate decisions in relation to available resources and options.
9. Demonstrate leadership skills and abilities reflecting democratic ideals in the family, workplace, and community.

- All courses listed under Family and Consumer Sciences apply toward the Practical Arts graduation requirement except Consumer Education and Family Health Issues.
- **Independent Study** Under specific conditions as outlined on p. 25 of the **Guide**, students may make application for Independent Study. In all cases, students must secure parent, teacher, counselor, divisional, and building administration approval. Independent Study may not be taken as an 8th semester/annual course.

## CHILD DEVELOPMENT & FAMILY RELATIONS

### Family Relationships

Credit: 1/2 (cr/nc)	Level: III
Grade Offered: 11, 12	Fall FC5411
	Spring FC5412
Prerequisite: None	

This unique course blends together family relationships, effective communication skills, conflict resolution, goal setting, and decision-making skills. Topics covered include sibling rivalry, marriage, divorce, child abuse, human sexuality, date rape, sexual harassment, and death and dying.

### Family Health Issues

Credit: 1/2	Level: III or IV
Grade Offered: 11, 12	Fall FC9051
	Spring FC9052
Prerequisite: Health and Biology or Child Development	

If you are interested in a career in medicine, nursing, psychiatry, counseling, or social work, this is the course for you! Students will learn about risk factors associated with many chronic conditions. They will research the risk factors, physical effects of the disease, and the emotional effects on family and society as they cope with chronic conditions. Armed with the knowledge of where to go physically, mentally, and psychologically to seek help and support for all involved, the student will be better equipped to help themselves and others in the management of chronic illnesses.

This course will be taught by a FCS teacher and a Health teacher. Students will receive general elective credit for the course.

### Child Development

Credit: 1/2 (cr/nc)	Level: III
Grade Offered: 9, 10	Fall FC5656
	Spring FC5657
11, 12	Fall FC5651
	Spring FC5652
Prerequisite: None	

Is a career in education, obstetric or pediatric medicine, social work, or psychology appealing to you? If yes, this is the course for you. This course covers information from conception to age five in the areas of physical, intellectual, social, and emotional development. Application of theory is practiced through a four-week preschool lab with 3-5 year old children. This course includes a parenting component designed to help students think through the responsibilities, satisfactions, and stresses of parenthood. **If the student intends to take Teaching Internship (Early Childhood/Elementary), he/she must earn a grade of B or better in Child Development (cr/nc grade not accepted).**

### Early Childhood Education Internship

Credit: 1/2 or 1	Level: IV
Grade Offered: 11, 12	Fall FC6551
	Spring FC6552

Prerequisite: B or better in Child Development (cr/nc grade not accepted)

This class is for students truly interested in a career related to preschool teaching, child psychology, social work, and/or pediatric care. Working with preschool and kindergarten age students (non-paid) is the focus of this course which is offered the last period of the day. Students enrolled in this course are required to have a TB skin test at their cost prior to placement in the school/preschool center. This class is offered as an annual or semester course.

### Teaching Internship – Elementary 1

Credit: 1	Level: IV
Grade Offered: 12	Fall FC6531
	Spring FC6532

Prerequisite: B or better in Child Development (cr/nc not accepted)

This course is for students interested in a career in teaching or a career related to teaching, child psychology, social work, or pediatric care. It provides an introduction to teaching as a profession as well as real life experience as a teacher aide in District 204's associate schools where students will be implementing methodology learned in the classroom. The course is block scheduled for 9<sup>th</sup> and 10<sup>th</sup> periods allowing students to intern at their assigned schools. The course also covers a variety of perspectives on current educational topics relevant to the teaching on current educational topics relevant to the teaching profession.

## Teaching Internship – Elementary 2

Credit: 1 Level: IV  
 Grade Offered: 12 Spring FC6562  
 Prerequisite: Teaching Internship Elementary 1

This course is a continuation of Teaching Internship 1. Successful completion of Teaching Internship I is required to enroll in Teaching Internship 2. Course Structure is a block schedule of 9<sup>th</sup> and 10<sup>th</sup> periods allowing for students to intern at District 204's associate schools. Students continue to work on honing their teaching skills, and lesson planning. The course also covers a variety of perspectives on current educational topics relevant to the teaching profession.

**Students earn Dual Credit with College of DuPage upon successful completion of both Teaching Internship 1 and 2.**

## CULINARY ARTS & NUTRITION

### Culinary Arts

Credit: 1/2 (cr/nc) Level: III  
 Grade Offered: 9, 10 Fall FC5226  
 11, 12 Spring FC5227  
 Fall FC5221  
 Spring FC5222

Prerequisite: None

The information in this beginning course is designed to become the basis upon which students build a lifetime of good nutrition and physical wellness. Students are given the tools necessary to plan and prepare food for a healthy life. They will work cooperatively in group lab experiences using principles of meal planning that emphasize good nutrition. Food preparation areas include fruits, vegetables, breads and cereals, dairy products, eggs, and dessert items. Also emphasized are consumerism, time management, and the role of exercise in wellness.

### Advanced Culinary Arts

Credit: 1/2 (cr/nc) Level: IV  
 Grade Offered: 9, 10 Fall FC5236  
 11, 12 Spring FC5237  
 Fall FC5231  
 Spring FC5232

Prerequisite: Culinary Arts or Foods & Nutrition

Students will have the opportunity to further explore topics and refine skills from Culinary Arts (Foods & Nutrition). Students will prepare more complicated food products such as appetizers, main courses, souffles, pies and pastries, and will develop more advanced skills such as garnishing, candy making, and cake decorating. Meal preparation (including working with meats such as chicken, pork, beef, fish and seafood) gourmet foods, and entertainment techniques will also be the focus of this class. Students will participate in the preparation and serving of food at school functions. Students will study for their sanitation certificate as part of the class.

## International Foods

Credit: 1/2 (cr/nc) Level: IV  
 Grade Offered: 11, 12 Fall FC5311  
 Spring FC5312

Prerequisite: Foods and Nutrition

Students study foods and cultures from various regions of the United States and from different countries around the world. While studying cultural information about other countries, students practice food preparation techniques and proper sanitation procedures. Skills and abilities will be developed in the areas of personal food selections and preparation techniques. Homework and projects are part of this course

### Chefs

Credit: 1 (dc) Level: IV  
 Grade Offered: 11, 12 Fall FC5871  
 Spring FC5872

Prerequisite: Culinary Arts or Foods and Nutrition

Key points of this course will be management, catering, and quantity food preparation. Students will develop skills needed to manage workers, time schedules, food costs, market orders, required to participate in catering events before, during or after school. This course can be repeated. Students will study for their sanitation certificate as part of the class.

**DESIGN****Fashion and Interior Design**

Credit: 1/2 (cr/nc)                      Level: IV  
 Grade Offered: 11, 12                  Fall      FC5281  
    Spring    FC5282

Prerequisite: None

Are you interested in the areas of fashion and interior design? Students will learn how designers use the elements of design to create beauty, harmony and balance in fashion and interior design. It is a project-based course that will give students the opportunity to study the history of fashion, design original fashions, and produce scaled floor plans along with other basic skills needed for working in the field of design.

**LIFE & CAREER DEVELOPMENT****Introduction to Family & Consumer Science Careers**

Credit: 1/2 (cr/nc)                      Level: III  
 Grade Offered: 9, 10                  Fall      FC5356  
    Spring    FC5357

Prerequisite: None

This survey class is a semester-long sampler platter exploring the various main courses available in the Family and Consumer Sciences Department. Communication, goal setting, decision-making, and interpersonal relationships are emphasized throughout the semester. You will learn about yourself, your family, child development, and parenting which could lead to taking Family Health Issues, Family Relationships, Child Development or Teaching Internship class. Also included in this sample platter are units of food preparation, meal management, and design which will make you hunger to learn more in the Foods sequence and Fashion and Interior Design. This highly recommended sampler will tempt any student to come back and order main courses from the Family and Consumer Sciences Department menu!

**Career and Community Partnerships I**

Credit: 2 (cr/nc classroom only)      Level: III  
 Grade Offered: 11, 12                  Annual    FC5481  
    FC5482  
    Annual    FC6611  
    FC6612

Work Experience  
 (Students must enroll in both  
 classroom and work experience.)

Prerequisite: 16 years-old and approval of parents, counselor, and course coordinator

This Cooperative Career Education program is designed to allow the student to gain experience through a part-time paid job in an area such as food service, child care, clothing, hospitality, and/or health occupations. Upon successful completion, students receive two credits annually: one for the class, in which they learn about career choices and the world of work and one for their related work experience. Students are required to work approximately 15-20 hours per week in an approved job.

Students and parents are also required to sign a "Student Agreement and Training Memorandum" in which the guidelines are reviewed. See p. 71 for guidelines.

**Career and Community Partnerships II**

Credit: 2 (cr/nc classroom only)      Level: III  
 Grade Offered: 12                      Annual    FC5491  
    FC5492  
    Annual    FC6621  
    FC6622

Work Experience  
 (Students must enroll in both  
 classroom and work experience.)

Prerequisite: Career & Community Partnerships I

This Cooperative Career Education program is designed as a continuation of Career and Community Partnerships I. Upon successful completion, students receive two credits annually: one for the class, in which they learn about career choices and the world of work; and one for their related work experience. Students are required to work approximately 15-20 hours per week in an approved job. Students and parents are also required to sign a "Student Agreement and Training Memorandum" in which the guidelines are reviewed. See p. 71 for guidelines.

**Career Internship Program**

Credit: 1/2 (dc)                              Level: IV  
 Grade Offered: 11, 12                  Fall      FC5551  
    Spring    FC5552  
    Summer    FC5558, FC5559

This course is designed for the student who is seeking work experience in an area that wish to pursue as a career upon graduation or after attending college. The student will apply for the internship through the department that they wish to receive credit for the experience. The student will work a minimum of 90 hours during the semester for credit for the course. The student will have weekly contact with the supervising teacher, develop a culminating project based upon the experience, be evaluated by the supervising teacher and the employer for the final grade. The student is responsible for their own transportation to and from the work place. This course may be taken for dual credit. It is the sole discretion of each department team to recommend the student for a work internship, application does not guarantee admission.



## FAMILY AND CONSUMER SCIENCES CAREERS

- No asterisk - entry level position; high school graduation usually required
- \*Some post high school education usually required
- \*\*College degree usually required

Career Areas	Courses	Careers	Careers
<b>Apparel/Fashion Design</b>	Intro to Family & Consumer Science Careers Fashion & Interior Design Career & Community Partnerships	Tailor Buyer** Company representative** Drapery maker Dressmaker* Fabric designer* Fashion designer** Fashion illustrator* Seamstress	Textiles technician* Color manager/colorist Facilities renovation Purchasing agent Visual merchandiser Educational marketing Store planner Trend director Assistant in production development
<b>Interior/House Design</b>	Fashion & Interior Design Career & Community Partnerships	Building and remodeling consultant* Buyer Equipment designer* Equipment salesperson* Furniture designer** Interior designer** Interior decorator** Print manager and Computer Aided Design operator	Contract/commercial design Residential design** Space planner* Kitchen and bath designer* Restaurant designer* Design in environments for special populations** Remodeling Historic preservation Realtor*
<b>Foods/Nutrition</b>	Intro to Family & Consumer Science Careers Culinary Arts International Foods Chefs 1 & 2 Food Science Career & Community Partnerships	Pastry chef* Cook* Dietician* Food inspector** Food broker* Food technician* Food scientist** Military Nutrition Educator** Restaurant management	Menu planning Nutrition and health writing* Hospitality* Sports nutrition** Recipe development** Private practice Food promotion Wellness centers Government agencies (USDA, WIC, EFNEP)
<b>Child/Human Development</b>	Intro to Family & Consumer Science Careers Child Development Early Childhood Education Internship Teaching Internship Elementary Family Health Issues Career & Community Partnerships	Day Care center director** Day Care center worker* Extension specialist Child life/hospitalized child care provider Residential youth care provider Early childhood education**	Elementary education** Secondary education** Child care service and referral provider Crisis nursery** At-risk youth programming*
<b>Family Relations</b>	Intro to Family & Consumer Science Careers Family Relationships Family Health Issues	Case worker** Family counselor** Social worker** Counselor Psychologist Career coach	Family life educator** Marriage enrichment Volunteer coordinator Support group coordinator Public health/public aid Crisis hotline programs
<b>Consumer Management</b>	Career & Community Partnerships	Consultant** Companies Consumer Banker Marketing Specialist** Advisor** Consumer communication/media specialist	Product information specialist Consumer educator Consumer advocate Consumer complaint investigator/mediator Consumer relations specialist Lobbyist

# Family & Consumer Science Classes

*When choosing Annual Courses, you will need the first and second semester codes.*

## Freshman Courses

### Fall Only

FC5226	Culinary Arts
FC5236	Advanced Culinary Arts
FC5356	Intro to Family & Consumer Science Careers
FC5656	Child Development

### Spring Only

FC5227	Culinary Arts
FC5237	Advanced Foods
FC5357	Intro to Family & Consumer Science Careers
FC5657	Child Development

## Sophomore Courses

### Fall

FC5226	Culinary Arts
FC5236	Advanced Culinary Arts
FC5356	Intro to Family & Consumer Science Careers
FC5656	Child Development

### Spring Only

FC5227	Culinary Arts
FC5237	Advanced Culinary Arts
FC5357	Intro to Family & Consumer Science Careers
FC5657	Child Development

## Junior and Senior Courses

### Annual

FC5481/2	Career & Community Part. I
FC5491/2	Career & Community Part. II
FC6551/2	Teaching Internship - Preschool
FC6611/2	Work Exp Career/Comm Part I
FC6621/2	Work Exp Career/Comm Part II

### Fall Only

FC5231	Advanced Culinary Arts
FC5871	Chefs
FC9051	Family Health Issues
FC5411	Family Relationships
FC5281	Fashion and Interior Design
FC5221	Culinary Arts
FC5311	International Foods
FC6531	Teaching Internship 1 Elementary
FC6551	Early Childhood Educ. Internship
FC5651	Child Development

### Spring Only

FC5232	Advanced Culinary Arts
FC5872	Chefs
FC9052	Family Health Issues
FC5412	Family Relationships
FC5282	Fashion and Interior Design
FC5222	Culinary Arts
FC5312	International Foods
FC6532	Teaching Internship 1 Elementary
FC6562	Teaching Internship 2 Elementary
FC6552	Early Childhood Educ. Internship
FC5652	Child Development

### Fall or Spring

FC5551/2	Career Internship
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